

VIÑA ECHEVERRIA



Active in Chilean agriculture, grape growing and winemaking since 1740, the Echeverria family established their current vineyards and winery in 1923 in the outskirts of Molina, a town in the Curico Valley. Here, they grow grapes from French pre-phyloxera rootstocks, on their 80 ha of vineyards.



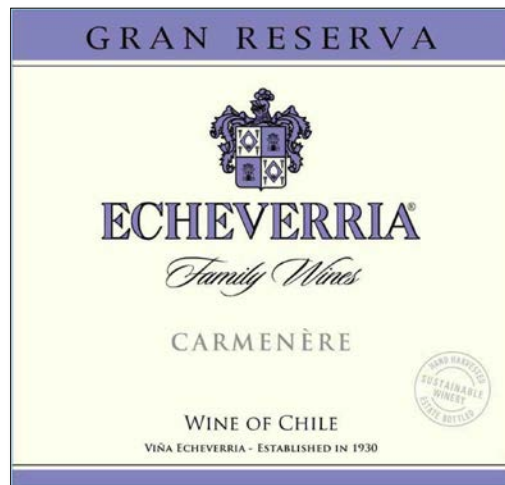
Originally established to produce bulk wines, in 1990, the winery was converted to produce quality wines for export. In the following years, Echeverria was one of the few boutique wineries to emerge from Chile, and the first family winery from Chile to sell wine to Harrods in London.



Eventually, the family started purchasing grapes, to complement and build complexity to their wines. "We realized that to succeed and be different, we needed to be open," says Roberto Echeverria, the Technical Director Chief Winemaker, whose first solo vintage appeared on the market in 2001. With sustainable practices in the vineyard, Echeverria produces a wine for most every palate, while embracing a philosophy that's based on consistency.

CARMENÈRE

GRAN RESERVA



Varietal/Blend: 100% Carménère

Farming: certified sustainable and practicing organic

Soil: clay and limestone

Year Vines Were Planted: 1998

Yeast: selected

Fermentation: stainless steel tanks for 10 days at 25-28°C / maceration for an additional 6 days

Aging: 10-12 months in 225L French oak

Alcohol: 13.5%

Acidity: TA 5.8 g/L // 3.8 pH

RS: 1.5 g/L

Fined: none

Filtered: light

Production #s: 3,000 cases

"This Carmenère combines intense aromas of ripe cherries and blackberries, with hints of red bell pepper, dried fruit, and spices. Smooth and full-bodied, it has a round and delicate mouthfeel due to 10-12 months oak-barrel aging." Roberto Echeverria Jnr, Chief Winemaker

Country: Chile

Region: Curico Valley

Sub Region: Molina